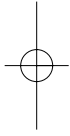


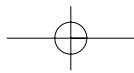
Gas Built-in Hobs

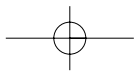
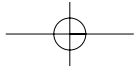


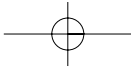
MODELS: ICS6WG1
ICS6SG1
ICD6WG1
ICD6SG1
ICD9SG1
ICS6WG2
ICS6SG2



INSTALLATION AND OPERATION MANUAL







Dear Owner,

Congratulations on the purchase of your new appliance. Now that you have your new cooktop, please take the time to do a couple of very simple tasks.

Read the user instructions contained in first section of this booklet. Your new appliance has been designed and manufactured to the highest standards and incorporates a host of innovative styling and technical features. The time invested in studying this booklet will familiarise you with these features and help you to achieve the best results and get the most enjoyment from your appliance. It could also spare you the inconvenience of any unnecessary service faults.

We wish you many years of cooking pleasure from your cooktop. This booklet will serve as a valuable reference guide and is best retained in a safe place. Should you require any service or advice on your product please contact:

IAG Product Service Phone Number 1800-805-300

THE MANUFACTURERS

THE APPLIANCE MUST BE INSTALLED ONLY BY A QUALIFIED PERSONNEL IN COMPLIANCE WITH THE INSTRUCTIONS PROVIDED. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER INSTALLATION WHICH MAY HARM PERSONS AND ANIMALS OR CAUSE DAMAGE PROPERTY.

THE APPLIANCE MUST BE USED ONLY FOR THE PURPOSE FOR WHICH IT WAS EXPRESSLY DESIGNED. ANY OTHER USE (e.g. HEATING ROOMS) IS CONSIDERED TO BE IMPROPER AND CONSEQUENTLY DANGEROUS. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE RESULTING FROM IMPROPER AND IRRESPONSIBLE USE.

IMPORTANT NOTICE

Please register your warranty card.

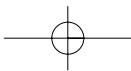
Return the enclosed certificate of guarantee, duly dated and signed.

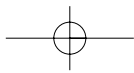
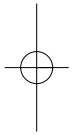
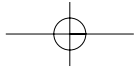
A duplicate data label and wiring diagram are contained in this booklet.

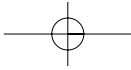
Please attach these labels to an accessible and near by surface for easy reference.

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative.

The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

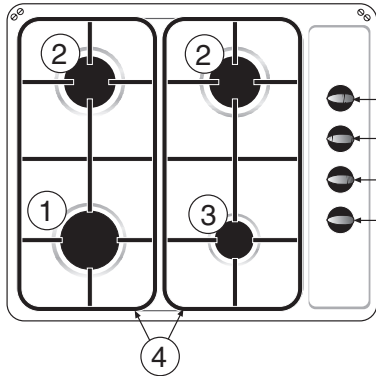






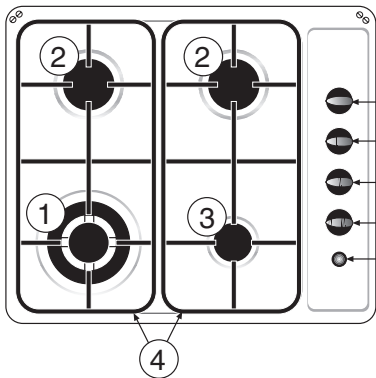
Description of the hot plates for use with natural and propane gases

ICS6WG2 - ICS6SG2



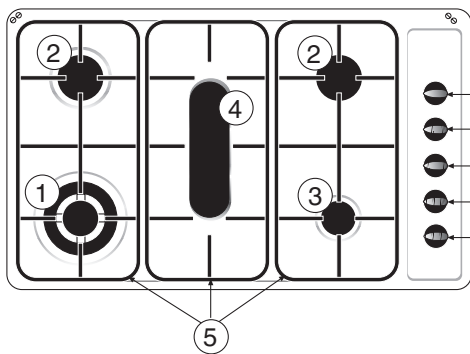
- 1=Quick burner (left front)
10,8 MJ/h
- 2=Small burner (left and right rear) 6,3 MJ/h
- 3=Auxiliar burner (right front)
3,6 MJ/h
- 4=Pan supports
- 5=Burner control knobs

ICD6WG1 - ICD6SG1 ICS6WG1 - ICS6SG1

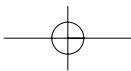


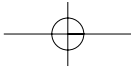
- 1=Wok burner (left front)
12,6 MJ/h
- 2=Small burner (left and right rear) 6,3 MJ/h
- 3=Auxiliar burner (right front)
3,6 MJ/h
- 4=Pan supports
- 5=Burner control knobs
- 6=Separate ignition switch (for
ICS6WG1/ICS6SG1 models)

ICD9SG1



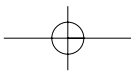
- 1=Wok burner (left front) 12,6 MJ/h
- 2=Small burner (left and right rear)
6,3 MJ/h
- 3=Auxiliar burner (right front) 3,6 MJ/h
- 4=Fish kettle burner (central) 10,8 MJ/h
- 5=Pan supports
- 6=Burner control knobs





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Use

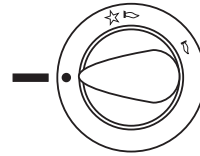
1) BURNERS

Ensure that all gas supply connections are correct and that supply valves open. The burner controls are engraved grafically to indicate their associated burner and setting.

2) AUTOMATIC IGNITION OF COOKTOP BURNERS

Press and rotate knob which corresponds to burner to be ignited anticlockwise to the FULL ON position and release when burners lights (fig.1). For versions with separate ignition switch, press the switch and at the same time press and rotate the knob to the FULL ON position.

Note: For burners with safety valves keep the knob pressed for 3-4 seconds until the device keeps the burner lights automatically, then release the knob.



- Closed position
- ☆ Full on position
- 🔥 Reduced rate position

Fig.1

3) MANUAL IGNITION OF COOKTOP BURNERS

Manual ignition may be necessary in the event of power failure or component malfunction. Place a lit match close to the selected burner, push the corresponding knob and turn anticlockwise to the full on position, and low position in that order.

4) HOW TO USE THE HOTPLATES BURNER

In order to achieve maximum efficiency with minimum gas consumption it is useful to remember:

- Do not use large burners with pans of small diameter in order to avoid flames spreading wider than pans (consult the following table and see fig. 2).
- When the boiling point is reached, it is best to turn the knob to the LOW position.
- Always use pans with lids
- Avoid using over sized pans that may radiate excessive heat and cause damage to surrounding surfaces.
- Ensure maximum stability, always use a round bottom wok .
- Use only a wok support supplied or recommended by the manufacturer of the appliance (see fig. 3).

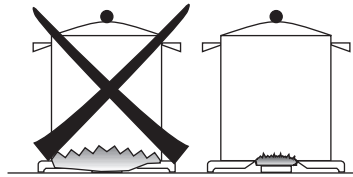


Fig.2

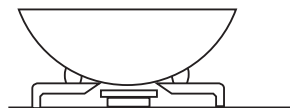
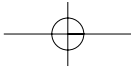


Fig.3



- If gas burns with a yellow flame, do not continue to use burner and arrange for service.
- Locate pan centrally over the burner so that is stable and does not overhang the appliance (see fig. 4).

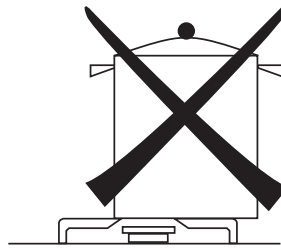


Fig.4

BURNER

Wok burner
 Quick Burner
 Small burner
 Auxiliary burner
 Fish kettle burner

PAN DIAMETER (in cm)

21 - 27
 15 - 26
 13 - 18
 9 - 16
 31x14 - 46x23

Warnings:

Do not spray aerosols in the vicinity of the hotplates while the appliance is in use.

Where this appliance is installed in a marine craft or a caravan, it shall not be used as a space heater.

Cleaning

Important

Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

5) HOT PLATE

Periodically wash the hot plate, the pan supports, the burner caps and the burner heads (see fig. 5) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

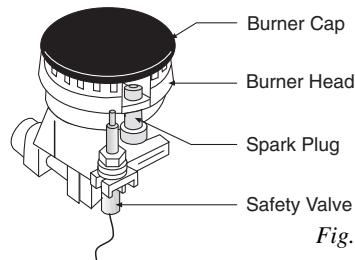


Fig.5

Warnings:

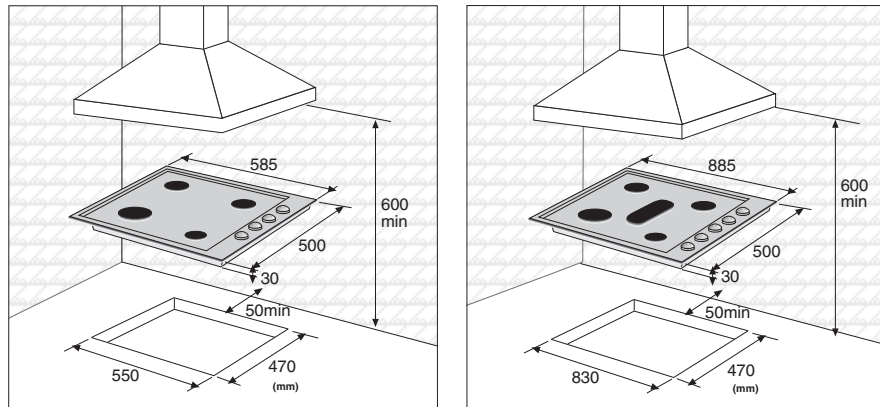
Comply with the following instructions, before remounting the parts:

- Check that burner head slots have not become clogged by foreign bodies.
- Check that burner cap have correctly positioned on the burner head. It must be steady.
- Check the exact position and the stability of the pan support (the wok pan support is a little higher than the other).
- Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.

Installation

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance must be installed only by authorised personnel and in accordance with the regulations of both the Gas and Electricity authorities. The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature. Refer to figure 6 for required clearances around appliance and for the cutout in the bench top.



ICD6WG1 - ICD6SG1 - ICS6WG1 -
ICS6SG1 - ICS6WG2 - ICS6SG2

ICD9SG1

Fig.6

Note 1:

Fire resistant material (eg ceramic tiles) is required to 450 mm above burner top if wall or vertical structures are within 200 mm from burner.

Note 2:

Rangehood and exhaust system are not permitted within 600 mm above burner tops.

Note 3:

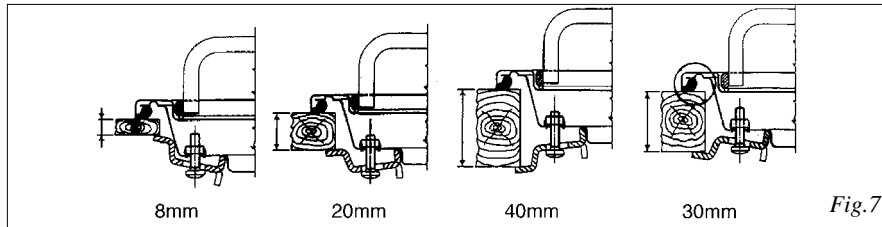
Leave at least 50 mm clearance between the base of the appliance and a combustible surface.

Never leave the packing components (plastic bags, nails, foamed polystyrene, etc...) within the reach of the children since they are a source of potential danger.

6) Fixing of the hot plate

- Position the special sealed gasket (provided) on the edge of the cooktop making sure that the ends meet without one lying on top of the other.
- Put the cooktop in the unit opening making sure that it is centered.

- Fasten the hob to the unit with the fastening brackets (see fig. 7). The traction of the screws will be enough to cut the sealing gasket so that the excess can easily be removed.

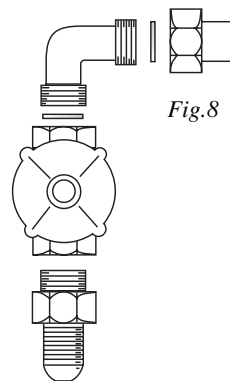


7) GAS CONNECTION

The gas connection is located at the rear and on the underside of the appliance.

Natural Gas

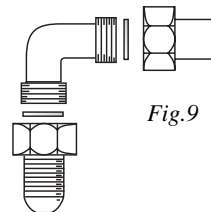
The Natural Gas installation requires the connection of a gas regulator at the appliance. This regulator is not supplied with the appliance on purchase. Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 8. The transition piece on the supply side of the regulator must be provided by the installer.



THE APPLIANCE HAS BEEN FITTED WITH INJECTORS DESIGNED FOR NATURAL GAS.
PROPANE GAS INJECTORS HAVE BEEN SUPPLIED

Propane gas

In a Propane installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 9.



8) ELECTRICAL CONNECTION

The appliance is supplied with a 1000 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply. Connect appliance by way of a switched power point.

THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagram.

Adjustments

9) BURNERS

Always disconnect the appliance from the electricity main before making any adjustments.

Our burner do not require primary air adjustment.

10) CONTROL VALVES

The control valves are suitable for all types of gases.

They are the male cone type allowing one direction of flow.

Simmer flame adjustment (refer figure 10).

- Light burner and set to low setting.
- Remove control knob (friction fit).
- Insert a small screwdriver into the hollow stem of the valve (for some models on the side of hollow stem) and adjust the flame to the desired level.
- **Ensure that flame is stable when the controls are rapidly moved from low to maximum.**
- **Ensure that flame is stable on low setting when cupboard doors adjacent to or below the hotplate are opened and closed. If the burner extinguishes, then screw out the adjustment screw.**

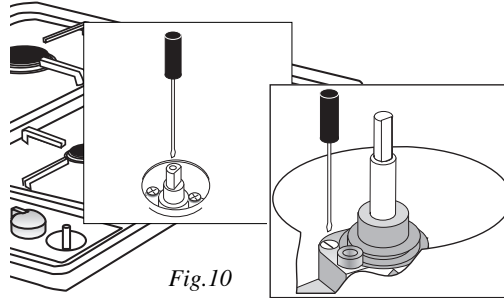


Fig.10

Conversions

11) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B".

Unscrew injector "A" (see fig.11) and fit a injector corresponding to the utilized type of gas in its place. It is advisable to strongly tighten the injector in place.

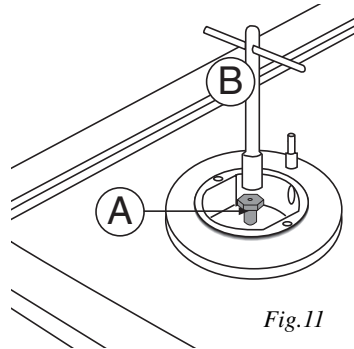
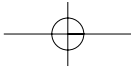


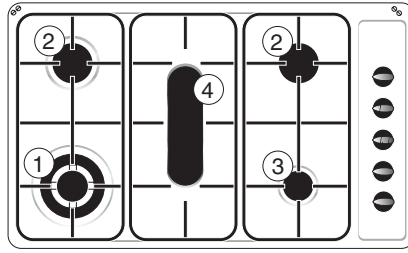
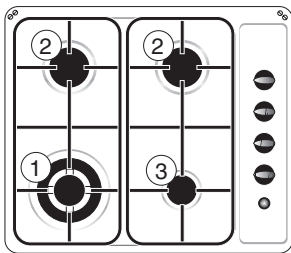
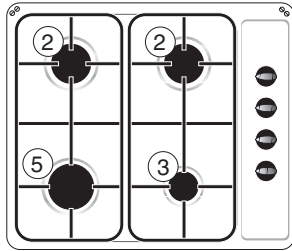
Fig.11



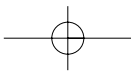
After the injector have been replaced, the burners must be regulated as explained in the previous paragraphs. The technician must reset any seals on the regulating or preregulating devices.

For the sake of convenience the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



N°	Burners Denomination	Gas	Operating pressure (kPa)	Diameter injectors (mm)	Ratings (MJ/h)
1	Wok burner Left front	Propane Natural	2,75 1,00	1,02 1,69	12,6
2	Small Left and right rear	Propane Natural	2,75 1,00	0,70 1,16	6,3
3	Auxiliary Right front	Propane Natural	2,75 1,00	0,53 0,88	3,6
4	Fish kettle Central	Propane Natural	2,75 1,00	0,92 1,50	10,8
5	Quick Burner Left Front	Propane Natural	2,75 1,00	0,92 1,50	10,8



Servicing

Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

12) REPLACING HOT PLATE PARTS

When parts housed within the hot plate need replacing, it is necessary:

- remove control knobs
- remove the hot plate upper section by unscrewing the burner screws.

After having carried out the above listed operations, the burners, taps and electrical components can all be replaced.

Greasing the taps (fig. 12)

Periodically, or if the knobs become difficult to turn, contact a qualified engineer to lubricate the taps

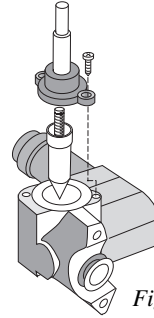
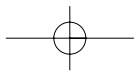
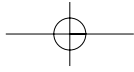


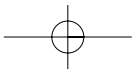
Fig.12

Replacement of electric cable

Should the flexible supply lead need replacement it is essential that one of the correct rating and construction be used. The lead must contain an earth and this must be connected.

Servicing shall only be carried out by authorized personnel.





PRODUCT SERVICE PHONE NUMBER
1 8 0 0 8 0 5 3 0 0

dis: S506 / 190
codice 099230009954
Rev. 0 del 06/02

